



Menu

Welcome to Carrick

Our home in Bannockburn, the Heart of the Desert

Once a mining frontier for pioneers seeking gold, this harsh landscape, defined by piercing light, sparse rainfall, and bare soils, reveals unexpected beauty. Wildflowers bloom, and gnarled old vines thrive, yielding grapes that are as distinctive and full of character as the gold miners who came before.

We look toward our mountain, the Carrick Range, standing in its shelter and guided by the Carrick Bend—a symbol of resilience, weaving together our people and place.

Menu created by
Head Chef Gwen Harvie

APPETISERS

OLIVE [GF, DF, VG] 14
marinated Greek olives / chilli, oregano & garlic oil

FOCACCIA [DF, VG] 15
fresh garlic sourdough / Cairnmuir extra virgin olive oil

JACKET POTATO [GF, V] 11
Perla potato / triple cheeses / caper / Bannockburn quince
Pairs well with our Bannockburn Pinot Blanc

RABBIT 16
Central Otago braised rabbit tartlet / pancetta / apricot ketchup
Pairs well with our Bannockburn Pinot Gris

SMALL SHARED PLATES

SALMON [GF, DFO] 33
beetroot-cured Mt Cook Salmon / beetroot / crème fraiche
/ saffron /nori- rice cracker
Pairs well with our Bannockburn Pinot Noir Rosé

CHICKEN [GF, DF] 28
free-range crispy fried chicken / porcini mayonnaise / rocket
Pairs well with our Bannockburn Chardonnay

HALLOUMI [GF, V] 33
Whitestone fried halloumi / butternut / green romesco /
pickled tomatoes
Pairs well with our Bannockburn Sauvignon Blanc

LARGE SHARED PLATES

- CARRICK PASTIES** [V] 41
Puy lentil, winter vegetable pastries /
truffled cauliflower puree / balsamic onion / olives
Pairs well with our Billet-Doux Pinot Noir
- DUCK** [GF, DF] 53
Canter Valley duck breast / parsnip & coconut puree /
grapes / vincotto / sage
Pairs well with our Arthur's Vineyard Pinot Noir
- BEEF** [GF] 49
Slow cooked grass-fed Otago cheek / polenta /
crispy leek / Pinot Noir jus
Pairs well with our Magnetic Pinot Noir
- LAMB** [GF, DF] 55
grass-fed Otago oyster shoulder / pickled carrot ribbon /
baharat
Pairs well with our Bannockburn Pinot Noir 2018

SIDES

- POTATO** [GF, DFO, VGO] 15
triple cooked agria / aioli / rosemary salt
- AUTUMN SALAD** [GF, DF, VG] 23
Chargrilled baby bok choy / kumara / orange
hazelnut / spring onion

*GF= Gluten Free DF= Dairy Free V= Vegetarian VG= Vegan
GFO = Gluten Free Option DFO= Dairy Free Option
VO= Vegetarian Option VGO= Vegan Option
Please advise your server of any dietary requirements.*

DESSERTS

TART	20
Meyer lemon tart / coconut foam / lemon crisp / blackberry compote	
WARM APPLE	20
Apple brioche cake / fig & honey ice cream / pinenuts / caramel sauce	
CHOCOLATE [GFO] serves 2	40
Selection of bite-sized dessert treats Truffle / brownie / tartlet / Chef's creation	
CHEESEBOARD [GFO] serves 2	45
Livingstone Gold / Lindis Pass Camembert / Blue Bridge Street / quince paste / crackers	

WINE LIST

WHITE WINES

	150mL	250mL	Bottle
Carrick Le Pét Nat 2025	19	32	75
Carrick Bannockburn Sauvignon Blanc 2023	14	23	57
Carrick Bannockburn Pinot Blanc 2024	18	30	75
Carrick Bannockburn Pinot Gris 2024	14	23	57
Carrick Bannockburn Riesling 2025	14	23	57
Carrick Josephine Riesling 2024	18	30	75
Carrick Bannockburn Chardonnay 2023	17	28	70
Carrick Bannockburn Chardonnay 2018	33	56	135
Carrick Cairnmuir Terraces EBM Chardonnay 2023	26	43	105

PINOT NOIR

	150mL	250mL	Bottle
Carrick Bannockburn Rosé 2024	17	28	70
Carrick Pot de Fleur Pinot Noir 2025	18	30	75
Carrick Billet-Doux Pinot Noir 2023	18	30	75
Carrick Bannockburn Pinot Noir 2022	22	35	90
Carrick Bannockburn Pinot Noir 2018	37	60	140
Carrick The Magnetic Pinot Noir 2022	30	50	130
Carrick Arthur's Vineyard Pinot Noir 2022	30	50	130
Carrick Excelsior Pinot Noir 2021	48	78	210